



SWANSON
VINEYARDS

2006 OAKVILLE MERLOT

VINTAGE:

In 2006, our Merlot blocks provided average to just barely above average crop levels, yet conservative by Napa Valley standards. Ample rain over the 2005-2006 winter meant red varieties began the season with a strong budbreak. Our Merlot tends to be relatively fruitful, so we thinned carefully to control crop load. Moderately warm spring weather encouraged even development of the fruit. Heat spikes in late July and early August were tempered by cooler weather for the duration of final ripening and harvest - perfect conditions for harvesting the fruit precisely when flavor, acid, and tannin ripeness dictated. Our clay-loam soils played a pivotal role in achieving perfectly ripe Merlot grapes.

VINEYARD:

The Swanson Oakville Merlot grapes are sourced from vineyards owned or controlled by the winery. Our Oakville Cross Road Estate vineyard, contributing Merlot and a touch of Syrah, is located mid-Valley. The Schmidt Ranch vineyard is on benchland adjacent to the Mayacamas Mountains on the western side of the Valley, and provides Merlot and Cabernet Sauvignon for the blend.

WINEMAKER NOTES:

The 2006 Swanson Oakville Merlot is a definite cross between a classic Napa Valley Merlot and quintessential right-bank Bordeaux. Ripe cassis and elegant black cherry on the nose, with a hint of spice and plum. The tannins are very ripe and firm. Sweet, toasty oak, overlaid with pure raspberry and black cherry. Will cellar very nicely for the next 10 years.

ORIGIN:

Oakville Cross Road Estate
and Schmidt Ranch,
Napa Valley

HARVEST:

September 22 - October 23

BRUX at HARVEST:

25.4°

ALCOHOL:

14.8%

WINEMAKING:

Cold soak, extended maceration,
malolactic fermentation in barrel

AGING:

20 months in French and
American oak barrels; 40% new

BOTTLING:

April 2008

RELEASE DATE:

February 2010

